APPENDIX 4

Pictures showing the processing of shrimp 1 to 6, from the time the same is received at the wharf of the factory until the shrimp are in a condition either for shipment raw or to be placed in hermetically sealed, sterilized cans, or to be placed in friction type cans which have to be shipped by the use of refrigeration, introduced in evidence as Plaintiff's Exhibit 3 in Donnelly v. Mavar Shrimp & Oyster Co., 190 F. (2d) 409.

Plaintiff's Exhibit 3—No. 1. Unloading iced shrimp from hold of vessel to conveyor belt.

Plaintiff's Exhibit 3—No. 3. Showing shrimp after passing washing belt by inspec-

Plaintiff's Exhibit 3—No. 4. Emptying inspected and washed shrimp on picking table.

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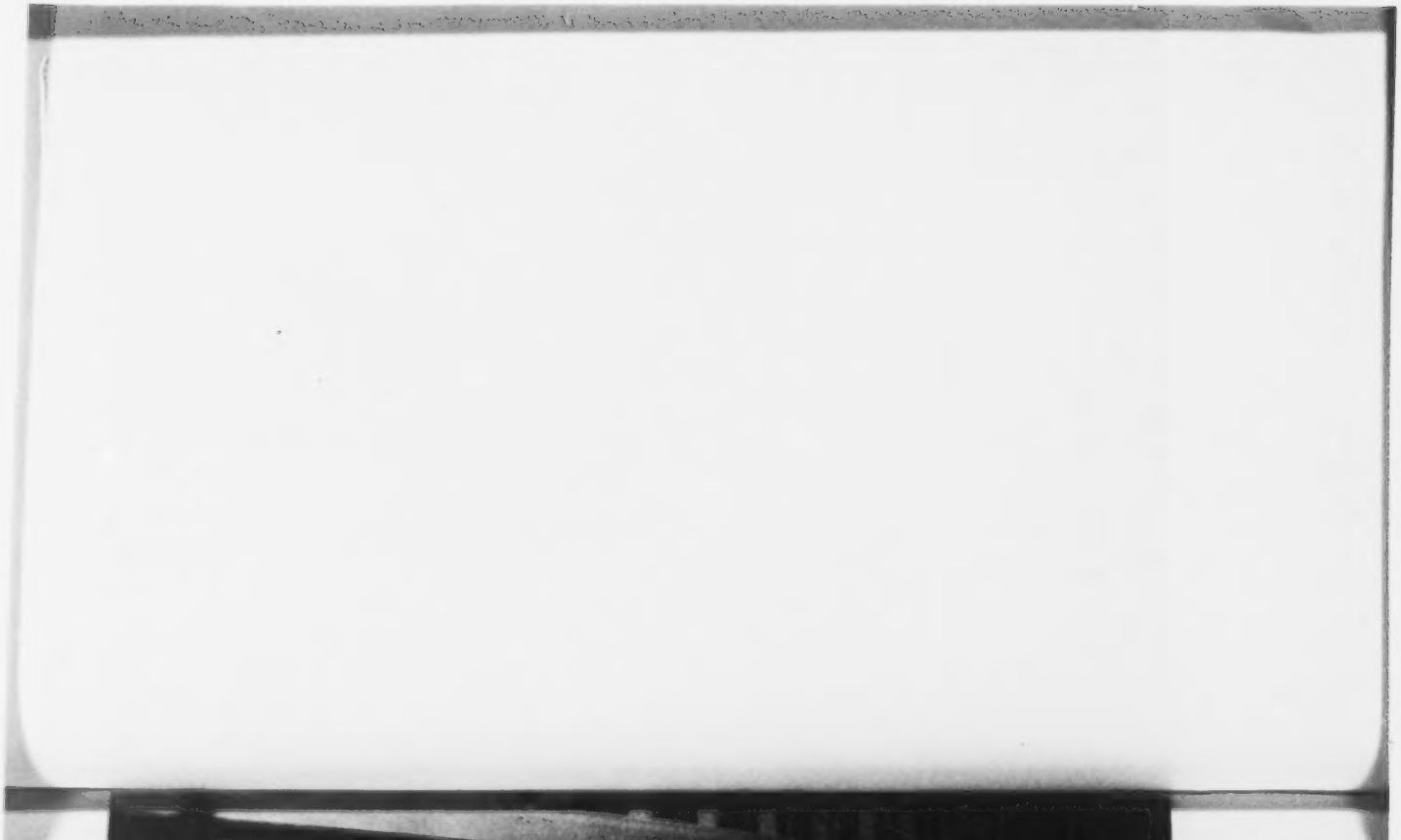

Plaintiff's Exhibit 3—No. 5. (a) Shrimp being picked by pickers on table.

Plaintiff's Exhibit 3—No. 5. (b) Same operation as No. 5 (a).

Plaintiff's Exhibit 3—No. 5. (c) Same operation as No. 5 (a).

Plaintiff's Exhibit 3—No. 6. A view of picked meat after the completion of original processing. This meat can then either be canned in hermetically sealed and sterilized cans, or shipped raw in the state as shown by the picture, or cooked and placed in friction top cans and shipped in a refrigerated condition.